

# zoë bakes crispy chocolate chip cookies

RECIPE COURTESY OF ZOË FRANÇOIS

## INGREDIENTS:

1¼ cups (160 grams)  
unbleached all-purpose  
flour  
¼ cup (25 grams) almond  
meal  
¾ teaspoon baking soda  
½ teaspoon kosher salt  
½ cup (113 grams) unsalted  
butter, at room  
temperature  
1 cup (200 grams)  
granulated sugar  
½ cup (100 grams) packed  
brown sugar  
1 teaspoon pure vanilla  
extract  
1 large egg, at room  
temperature  
6 ounces (170 grams)  
chocolate (bittersweet,  
semisweet, milk and/or  
white), chopped in largish  
chunks  
Flaky sea salt

## ACTIVE TIME:

45 minutes

## TOTAL TIME:

1 hour 15 minutes

## EASE OF PREPARATION:

Easy

## YIELD:

About 18 cookies

## INSTRUCTIONS

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1. In a medium bowl, whisk together the flour, almond meal, baking soda, and kosher salt.
2. In a stand mixer fitted with the paddle attachment, cream the butter on medium speed until light and fluffy. Add the granulated and brown sugars and beat for 3 minutes on medium speed to combine. Mix in the vanilla. Add the egg and mix on medium-low speed just until incorporated. Add the flour mixture and mix just until incorporated. Mix in the chocolate.
3. Scoop the cookie dough using a portion scoop (I used a 3-ounce/83 gram scoop) onto a parchment-lined baking sheet. You can make the cookies larger or smaller, but it will affect the baking time.
4. Position a rack in the lower third of the oven and preheat the oven to 375°F.
5. Evenly space 6 cookie balls on a parchment-lined baking sheet and sprinkle with sea salt. Bake until crisp and golden brown, 12 to 15 minutes.
6. Allow the cookies to cool slightly on the baking sheet and then remove to a wire rack to cool. Repeat with the remaining dough balls.